

INFANTILE PARALYSIS.

Maxwell Powell of This City Ill with the Disease.

The first case of infantile paralysis to appear in Burlington was diagnosed Saturday in Maxwell Powell, son of Mr. and Mrs. Max L. Powell of South Willard street. The child has been ill for a week but no one suspected the dread disease until Saturday. The patient, who is two and one-half years of age, is reported better than he was a few days ago and the physicians in charge feel assured that he will recover on account of his robust condition. If he does not recover rapidly he will be taken to Boston in a few days for treatment by a specialist. The child became ill about ten days ago and the illness puzzled the physicians. A consultation was held on Saturday and a quarantine was ordered. Mrs. Powell and some of the servants are now confined to the house and the child and a nurse are isolated in two rooms.

Infantile paralysis has baffled the most brilliant medical men in this country for many years. On rare occasions the child recovers the full use of his body, but usually the disease results in crippling the victim for life. At one time the stable fly was believed to be the transmitter of the germ but later discoveries have discredited this theory and the investigators are pretty nearly back where they were at the beginning.

Hardwick has been the center of the disease in Vermont and there are at present reported by the State board of health to be 13 cases there. In adjoining towns there are about two more and outside of that the only case known is that of the Powell child. How he contracted the disease is a mystery as he has never been anywhere near the infected territory.

LID ON TIGHT.

Grand Juror Declares There Will Be No More Open Gambling Here.

The lid is now on tight in Burlington so far as gambling is concerned. Grand Juror Black has served notice that any infraction of the law will meet with the sternest kind of prosecution. The shutting of the lid follows the conviction Monday morning in city court of Simon Hebert for keeping gambling instruments. He pleaded guilty to this charge and was fined \$10 and costs of \$5.30 which he promptly paid. The complaint in the case which resulted in the arrest and conviction of Hebert is Donald Lawrence. He claims to have run one of Hebert's machines and that when he won a dollar Hebert refused to pay him. Hebert admits that a dollar was won but says he kept the money as Lawrence owed him \$1 which he had loaned him. On his own admission, Lawrence is guilty of gambling and he could be prosecuted as well as Hebert. Burlington has been rather wide open so far as gambling goes, for the past few months. Baseball pools, which are no different than horse racing pools or any other pools, have been sold in drug stores and about the street and a number of men have depended on the sale of these for a livelihood. In addition to these, there have been nearly every imaginable device from the crude "punch board" to expensive machines in open operation in numerous business places on the main streets of the city.

The law provides a penalty of not less than \$50 for keeping a Kiondyke machine and a fine of not less than \$20 for keeping a gambling device. No maximum punishment is named. The charge against Hebert at first was for keeping a Kiondyke machine but this was nolle prossed and a charge of keeping a gambling instrument was substituted.

U. C. T. PICNIC.

Traveling Men and Ladies in Sports at Basin Harbor.

The annual outing of Burlington Council, No. 251, United Commercial Travelers, was held Saturday at Basin Harbor, with an attendance one of the largest known at an affair of the kind here. Nearly 300 persons were present, going on the "Chateaufort" at nine o'clock in the morning and returning to the city about six o'clock in the evening.

The day at Basin Harbor opened with a basket picnic and a concert by the "Eagles" band. There was a baseball game between teams captained by C. G. Newton and E. E. Gaines, the latter winning, 18 to 3. Batteries were Gaines and Rivers, Newton and Bismontette. Other events were won as follows:

EXCURSION

TO

NEW YORK

MONDAY,

Sept. 22d

VIA

The Central

Vermont Ry.

ONLY

\$7.00

For the Round Trip

Leave Burlington 10:52 a. m., Winooski 10:59 a. m., Essex Junction 7:35 a. m., or 11:24 a. m. Special train from White River Junction due Palmer 6:20 p. m., stop twenty minutes for supper, arrive New London 9:05 p. m., leave New London 11:00 p. m., via steamer Chester W. Chapin, arrive New York 7:00 a. m., the following morning. Final return limit to arrive back at starting point until September 25th, inclusive. See flyers for particulars.

A CATHEDRAL WEDDING.

F. H. Ahern and Miss Elizabeth Gleason Married Tuesday Morning.

The wedding of Miss Elizabeth Gleason, daughter of Mr. and Mrs. William H. Gleason of 49 George street, and Frank H. Ahern, son of Mr. and Mrs. T. F. Ahern of 19 George street, was solemnized Tuesday morning at six o'clock at St. Mary's Cathedral in the presence of a large company of relatives and friends. The bride was attended by Miss Frances Kelly as bridesmaid and the groom had J. William Powers as his best man. The Rev. J. M. Kennedy performed the ceremony.

The bride was gowned in white serge. She wore a large white hat to match, trimmed with white plumes, and she carried a bouquet of white carnations and roses. The bridesmaid wore blue poplin, and a large blue hat to match. She carried carnations and sweet peas.

After the ceremony a wedding breakfast was served at the home of the bride's parents at 49 George street for the relatives and intimate friends.

Mr. and Mrs. Ahern left for a wedding trip to Montreal. They will return October 1 and will live with the groom's parents at 19 George street. They cleverly eluded their friends, who had planned a send-off, and when it had become known that they had gone, their automobile had to go to a start.

They received many handsome presents, including silver, cut glass, etc. Miss Gleason has been a popular bridesmaid. Mr. Ahern is the assistant foreman at the local station of the United States weather bureau. He was graduated from the Burlington high school in 1900.

BLACKBURN-PECK.

University Instructor and Burlington Girl Married Tuesday Morning.

A very quiet wedding took place Tuesday morning at the College Street Church parsonage, when Miss Mildred Sprague Peck, daughter of the late Cassius Peck, was united in marriage with Henry Washington Blackburn by the Rev. J. C. Smart. The double ring service was used. The bride was charmingly gowned in a going-away suit of blue chiffon broadcloth, with hat to match.

The bride is a graduate of the Burlington high school in the class of 1902 and of the Framingham normal school, and has been a successful teacher in this city for the past eight years. Mr. Blackburn is a graduate of the Massachusetts Institute of Technology, and is an instructor in the mechanical department of the University of Vermont.

Among the out-of-town guests were Mr. Arthur J. Flint of Thomaston, Conn., Mrs. Benjamin Tanner of Brooklyn, N. Y., sisters of the bride, and Joseph Blackburn of Fall River, Mass., the father of the groom.

Immediately after the ceremony the young couple left for an automobile trip through the White Mountains, and after November 1 will be at home at College Farm, Burlington. Their many friends will wish them every happiness.

WEDDING AT ST. JOSEPH'S.

Frederick Ballargeon and Miss Effie Richards Married Monday Morning.

The wedding of Frederick Ballargeon and Miss Effie Richards of 4 Marble avenue was quietly solemnized Monday morning at seven o'clock at St. Joseph's Church. The Rev. J. A. Lacouture performed the ceremony. They were attended by the bride's father, Antoine Richards, and Alfred Godin. The bride wore a dark green gown and a green hat to match, trimmed with white plumes. After the ceremony there was a wedding breakfast at the home of the bride. Mr. and Mrs. Ballargeon left for a two weeks' wedding trip to Montreal and upon their return will reside at 41 Marble avenue. Mr. Ballargeon is in partnership with F. S. Latreille in a barber shop business at 25 Church street.

HOPKINS HALL TEACHERS.

Instructors for Girls' School Which Reopens Thursday, September 25.

The teaching staff at Bishop Hopkins Hall, which will be reopened Thursday, September 25, was given out Tuesday. It is as follows:

Ellen Seton Ogden, Ph. D. (Bryn Mawr) principal and teacher of English and sacred songs; Lucy A. Barker, Latin; Alice Goddard Waldo, A. B. (Bryn Mawr) French and history; Anna B. Herr, A. B. (Wellesley) mathematics and science; Mary Johnson Read, (New Bedford Normal school) intermediate class; Mrs. Mary Elliott Kingsley, (Dorset) gymnasium, physical training; Lucy W. Torrey, art and art history; Ruth Ransom, piano and harmony; Alfred Larsen, violin; Alice Anthony, A. B. (Bryn Mawr) in charge of the house.

Miss Ogden and Miss Anthony are already in Burlington and are getting the house in order preparatory for the opening of the school.

During the past year, following the securing of the \$100,000 endowment fund which Bishop Hall considered necessary in order to reopen the school, repairs and alterations costing about \$4,000 have been made on the school building. These changes consist largely of new plumbing, installation of electric lights, painting, papering, the exterior of the building remaining as before.

There are accommodations for about 50 boarders, including the instructors and help.

MUNICIPAL LEGISLATION.

City Lighting Department Given More Office Room—Lights for City Hall.

To enlarge the available office space of the city lighting department by using a portion of the present vault; to install an electric lighting system in the third floor of the city hall; and to make provisions for conducting pending litigation in Chittenden county—this summarizes action taken Tuesday evening by the board of aldermen at a special meeting.

Manager Lynn K. MacBroom of the light department explained briefly the needs of his office and the plan for supplying these. Because it is necessary to preserve valuable records, said he, the original plan of removing entirely the vault was given up, and a new scheme worked out, whereby 50 per cent. additional office space can be obtained by removing nine feet and ten inches of the length of the vault, which is 23 feet and nine inches in size.

Then the vault will still be large enough, he said, at present it is necessary to keep the books, attend to the needs of over 1,200 patrons, and receive the manager's business callers, all in a floor space 12 feet and three inches by 16 feet and seven inches, where from three to five persons must work. Facilities for drafting are needed, and this work must be done in an ill-ventilated and badly lighted space.

In a communication the electric light commissioners recommended additional space, and a resolution introduced by Alderman Walker authorizing the board of finance to enlarge the office, according to the recommendations, at a cost not to

DOMESTIC SCIENCE

Cooking and Serving Conducted by Lillian Mason.

ESCALLOPED EGGS.
Hard-boil 12 eggs; slice them thin in slices; in the bottom of a large well-buttered baking-dish place a layer of grated bread crumbs, then one of eggs; cover with bits of butter and sprinkle with pepper and salt. Continue thus to blend these ingredients until the dish is full; be sure that the crumbs cover the eggs upon top. Over the whole pour a large teaspoon of sweet cream or milk and brown nicely in a moderately heated oven.

BANBURYS.
1 cup raisins, chopped real fine.
2 lemons, the juice and a little grated rind.
1 cup sugar.
1 egg.
2 crackers rolled fine.
Mix all together and make into little turnovers with pie-crust, rolled very thin. MRS. GEORGE HINTER, Calais.

PRUNE PIE.
Soak prunes over night, cook until tender, remove seeds, sweeten to taste and bake in double crust in the usual way. MRS. J. T. MARTIN.

STEAMER CORN BREAD.
One cup of sweet milk, two of sour milk, two-thirds of a cup of molasses, one of wheat flour, four of corn meal and two level teaspoons of soda; steam for three hours and brown a few minutes in the oven. The same made of sweet milk and baking powder is equally as good.

FRESH CUCUMBER PICKLES.
1 wash cucumbers and small onions and let stand in salt water over night. The next morning I put them in a wooden dishpan with small amount of vinegar and water or if I have jar of pickles for table use I heat them in the vinegar that was over those pickles. Let them heat gradually until they turn white or you feel sure they are hot through. Then set down and pack your jars putting large radish and one or two onions in each jar. Fill them on heaping of where they will keep hot. Take pure cider vinegar, add mixed spices, sugar and a little alum, let come to boil, fill your cans and seal. The pickles and vinegar that are left, put in crock for table use and heat the next picking in this vinegar. There is then no waste and you always have nice fresh pickles for table as long as vines bear. MRS. C. C. C.

CUCUMBER CATSUP.
Three dozen ordinary sized green cucumbers, four white onions, 1½ cups salt, ½ cup white mustard seed, two table-spoonsful of black pepper, two table-spoonsful of celery seed, one table-spoonful of ground horse radish, one table-spoonful of sugar.

Peel and chop very fine onions and cucumbers and put them in a sieve, layer and layer with salt and let drain eight hours. Mix altogether and put in glass or steel jars and fill up with good vinegar. Tie up tightly and in three days it will be ready to eat.

MRS. IDA VIRGINIA DUTTON.

RED PEPPER CATSUP.
Four dozen fine ripe peppers, two quarts of vinegar, one quart of water, three table-spoons of ground horse radish, five onions, chopped fine, one handful of garlic. Boil until soft, and strain.

Season to taste with vinegar, salt and sugar. Boil again 15 minutes, when cold, bottle. Will keep for years.

MRS. LEE S. MOORE.

RAISIN TARTS.
Cook a cupful of raisins in half a cup of water until soft, add a few drops of lemon juice. Sugar may be added or not, according to individual taste as the raisins will be sweet enough for most tastes. Cook, fill into tart shells or it may be spread on soda biscuits.

HAM AND EGGS.
Put two table-spoonsful of butter in the chafin-dish; when melted add half a pound of lean boiled ham, cut in small dice, a little pepper, a table-spoonful of chopped chives or onions, and six, eight or 10 eggs. Stir constantly until the eggs are cooked.

CATERER.
BOILED HAM SCRAMBLED WITH EGGS.
While the "Caterer" recipe above will be no doubt delicious, we who have a little cold boiled ham can omit the butter and cut fine some of the surplus fat from the ham, using just enough fat to keep from sticking. Scramble the ham and eggs together in such proportions as taste demands or materials are available.

TOMATO JELLY SALAD.
With ripe tomatoes plenty, serve to make jelly occasionally as a salad. Stew enough tomatoes to make a quart, and season with a table-spoonful each of salt and sugar, a bayleaf, two whole cloves, two or three drops of tobacco sauce and half an onion chopped fine. Dissolve enough gelatin to make a quart of jelly, and add the tomatoes, pressed through a sieve and reheated. Turn into a mold, and when firm, cut into squares and serve on crisp lettuce leaves with mayonnaise.

HORSERY HINT.
Here's a piece of practical horsery information: Always buy the same make of stockings, so that when there is a fresh heap to sort the perfect ones can be paired off; then the darned ones, and the worn out ones discarded. Instead of the owner having to hunt through a pile of worn stockings to get a wearable matching pair, this rule holds good irrespective of color.

PEACH BUTTER.
To make peach butter allow half a pound of sugar to every pound of fruit, measured after peeling and stoning. Cut the peaches in small pieces and press through a sieve or put through a fruit press. Put into a kettle and let the pulp heat slowly; cook, stirring often, till it is thick like marmalade. Then add the sugar and stir until it is dissolved; this point reached, let it cook hard for quarter of an hour. Pack in jars or tumblers while still hot.

QUICK CAKE.
This cake can be put together and baked within three-quarters of an hour. One-half cupful butter, one cupful brown sugar, two eggs, one-half cupful milk, one and three-quarters cupful flour, three table-spoonsful baking powder, one-half teaspoon cream-tartar, one-half teaspoon grated nutmeg, one-half pound dates stoned and cut in pieces. Soften the butter and put all ingredients in a bowl. Beat together for three minutes. Bake 35 to 40 minutes.

FACING A SERIOUS PROPOSITION.
The man or woman who has kidney trouble is facing a serious proposition, where grave complications readily follow neglect. Foley Kidney Pills are an honest curative medicine that once taken means restored health, freedom from bladder action, and a return of health and strength. J. W. O'Sullivan—Adv.

TEMPERANCE WORK.

Albert Laing of Burlington Made Field Secretary of Anti-Saloon League.

The headquarters committee of the Vermont Anti-Saloon League held a business meeting at the Y. M. C. A. parlors Tuesday, at which several items of business were transacted. Albert Laing of this city was made field secretary, and will give most of his time to this work. The Rev. C. H. Smith and Albert Laing of Burlington and P. A. Gilmore of Calais were elected trustees of the National Anti-Saloon League. A committee was appointed, consisting of H. O. Wheeler of Burlington, C. T. S. Pierce of Vergennes and the Rev. C. H. Smith to take steps to have the Vermont Anti-Saloon League incorporated. It was also voted to pay the expenses of the superintendent to attend the National convention of the National Anti-Saloon League at Columbus, Ohio, November 10 to 13. Tentative plans were made to have the Hon. John G. Woolley of Chicago spend a week some time next winter in the State speaking in the larger places in behalf of the temperance cause.

CHANGE AT VAN NESS.

European Plan of Service to Be Added September 15.

Beginning September 15 the Van Ness House will make an innovation in Burlington as well as Vermont by serving club breakfasts, and the dining service will be changed over. At breakfast at least six different combinations will be on the bill and the price will range from 25 to 35 cents. At noon a luncheon will be served for 50 cents, and dinner will be from six to eight o'clock in the evening. At all of the meals the a la carte service may be had if desired. The rooms will be entirely separate from the dining service, and the price for outside rooms will be from \$1 up. The house therefore makes it possible for guests to be entertained at a rate of from \$2 per day up.

BRADSTREET'S WEEKLY VERMONT TRADE REPORT.

Reports to Bradstreet's for the week in summarizing the trade conditions for the month of August show labor fairly well employed at present but not as well employed throughout the State. In all lines of manufacture, as it was for the same month last year. There are several lines which note fully as much labor employed as in usual and business in volume is ahead for the period while with other lines the number of employed is less.

With machine interests in general the present conditions show trade a little slow. With the woolen mills a similar condition prevails. Knit goods mills are well employed but they have nothing to say regarding future outlook. As a whole, chair and furniture plants are well employed and report the new season coming in in small lots. The demand for granite is good for both monumental and building work and reports from the marble mills show an active demand. Veneer mills have considerable business ahead but among the turned wood working plants new business is said to be brisk.

Reports from agricultural sections vary according to locality. The season was rather good in the fall, but the general yield in quality is believed not quite up to average. In the eastern part of the State some damage has been done by early frosts. Oats, however, it is expected, will show a big yield. Reports on potatoes so far indicate yield will be less than usual. Wholesale dealers in food stuffs report a normal market but generally collections are slow.

Included in the following reports for the month last closed were one involuntary and three voluntary petitions in bankruptcy with total liabilities of \$18,831.75 and total assets of \$12,122.72. This was the smallest number of failures for the month of any year since 1910, although the four bankruptcies of August, 1912, showed the amount of money involved was over 40 per cent. less than for the three voluntary ones of that month this year.

The damage done to mercantile interests by reason of fire was the smallest since 1907. For August of this year there were 11 fires, affecting 15 people with an aggregate damage of \$15,235, while August of last year gave seven fires affecting eight families with a total damage of \$48,490. Notwithstanding the excellent fire condition of the month, only four forest fires were reported of any moment during the month just closed.

Three domestic corporations were chartered with an aggregate capital of \$53,000 against two with a capitalization of \$15,000, during the month of August, 1912.

NORWICH UNIVERSITY.

College Opens with Large Freshman Class—Football Prospects Excellent.

Norwich opened Tuesday with a large entering class. A very strong football team is promised this year. The Norwich schedule includes West Point, Harvard, Dartmouth, Holy Cross, Amherst, Agassiz, University of Ottawa and Rensselaer. The first game is with Holy Cross at Worcester on September 25. The team last year first string men expected to bring an unusually large number of preparatory school stars, some of whom will probably make the team. Practice has been held for over a week among the older members of the squad under the direction of the new coach, I. Pray, who made a great record with the University of Alabama last year. The team is captained by A. B. Kimball, '14, of Brockton, Mass.—S. F. Howard, Ph. D., former professor of chemistry at the Amherst Agricultural College, will hold a similar position here this year. J. A. Lear of the department of practical engineering at A. & M. Texas, will be the professor of physics, vice Theodore Boddie, resigned. A. W. Peach will take charge of freshmen English. The position of physician and surgeon is vacant owing to the resignation of Dr. H. A. Whitney. An illustration of descriptive geometry and drawing will also be selected later.

FACING A SERIOUS PROPOSITION.

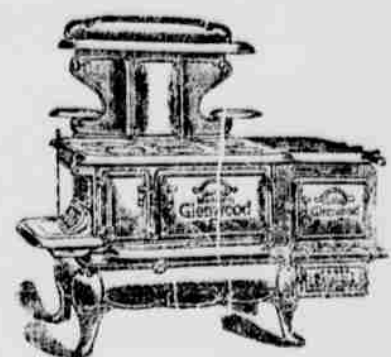
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The W. G. Reynolds Co.

Carpets, Furniture, Linens

Now is the time to put the house in readiness for Fall and Winter and this Big Store is prepared to help you in every way.

Glenwood Ranges



OFF WITH A RUSH.

The Glenwood Range season is already here and our stove men are already busy. Glenwood models with their smooth castings and modest nickel trimmings surely suit the people. We will take your old range in exchange for a new Glenwood and make you a fair allowance for it.

Heaters and wood burners, too, in a score of different styles and sizes. Your next—say Glenwood to-day.

Hoosier Kitchen Cabinets



A 20th century kitchen necessity. More Hoosiers sold in Burlington the past year than all others combined. We've just received a new overload and we want you to have this step and labor saver installed in your kitchen. Hundreds of articles of furniture are handsomer, but no one is more useful than a Hoosier Kitchen Cabinet. They add scientific management to your kitchen and cut right in two the ordinary labor.

Three styles now ready to show you at prices you can afford to pay.

Linoleums

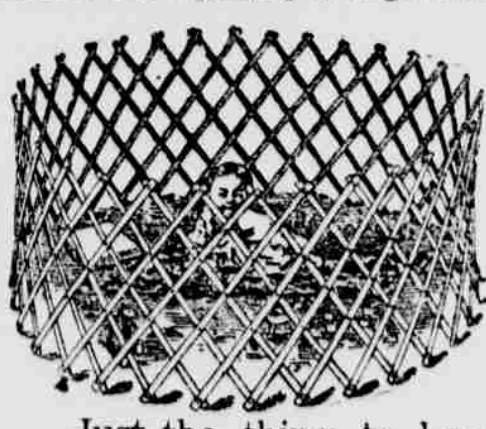
The best grades from both foreign and domestic mills in Inlaid and Print qualities. We do not urge the buying of cheap Linoleum—it doesn't pay, either the customer or ourselves. Good, durable Linoleums cost more to begin with, but last enough longer to make the investment figured by service received very trivial. It's time now to think of Good Linoleums and we offer an assortment larger and better than ever before.

Inlaid Linoleums, sq. yd. . . . \$1.00, \$1.25, \$1.50

4-yard wide Linoleums, sq. yd. . . . 69c

Scotch and English Matting pattern, sq. yd. 65c

Linoleum (quality not guaranteed), sq. yd. 39c



Baby Yards

Just the thing to keep the youngsters where you want them. Made from smooth, polished hard wood, adjustable to a half dozen different sizes, can be placed through a door or opened in the ordinary hall. When not in use for baby makes an ideal clothes hamper or umbrella rack. Come in and see it work.

Only \$3.50

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